

Henrietta's

Dinner · Spring 2019

SMALL PLATES / SOUP / SALAD

STOREY FARMS DEVEILED EGGS *trout roe, garden herbs*

FRISÉE AUX LARDONS *soft boiled egg, croutons, citrus, mustard vinaigrette*

OYSTERS ON THE HALF SHELL *red wine mignonette, horseradish cocktail sauce, lemon*

CRAB AND CORN BISQUE *lump crab, Benton's bacon, basil oil*

CAESAR SALAD *baby kale, Parmesan, anchovies, roasted tomatoes, sourdough croutons*

BURRATA & PICKLED BEET SALAD *upland cress, blood oranges, candied walnuts, basil vinaigrette*

CHICKEN LIVER MOUSSE *gougères, agrodolce*

SALAD MAISON *shaved radishes, herbs, green goddess dressing*

WHITE WINE STEAMED MUSSELS *butter, parsley, garlic toast*

CORN ASH SEARED TUNA *corn relish, citrus, jalapeno ginger aioli, benne seed tuille*

CRAB LOUIE *piquillo peppers, cornichons, pickled garlic, dill*

MAIN

SEASONAL VEGETABLE ASSORTMENT *creamed Charleston gold rice, basil puree*

SURF AND TURF *filet medallions, lobster thermidor, asparagus, potato cake, au poivre*

PAN ROASTED SCALLOPS *spring pea ragout, Bayonne ham crisp, green onion soubise*

***WOOD GRILLED BAVETTE STEAK** *rosemary-thyme pommes frites, black garlic steak sauce*

***ROASTED JOYCE FARMS POULET ROUGE CHICKEN** *Anson Mills Polenta Integrale, braised greens, pan juices*

FRESH CATCH *lemon herb nage, peas & beans, melted leeks, herb crust*

ACCOMPANIMENTS

FRIED BRUSSEL SPROUTS

ROASTED CAULIFLOWER

ANSON MILLS POLENTA

POTATO CAKE

POMMES FRITES

BRAISED GREENS

*The chef prepares seasonal selections for our menus based on availability and freshness.
Menus are subject to change.*

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